

INSTRUCTION MANUAL

MODEL # ET-77 REMOTE ROASTING THERMOMETER

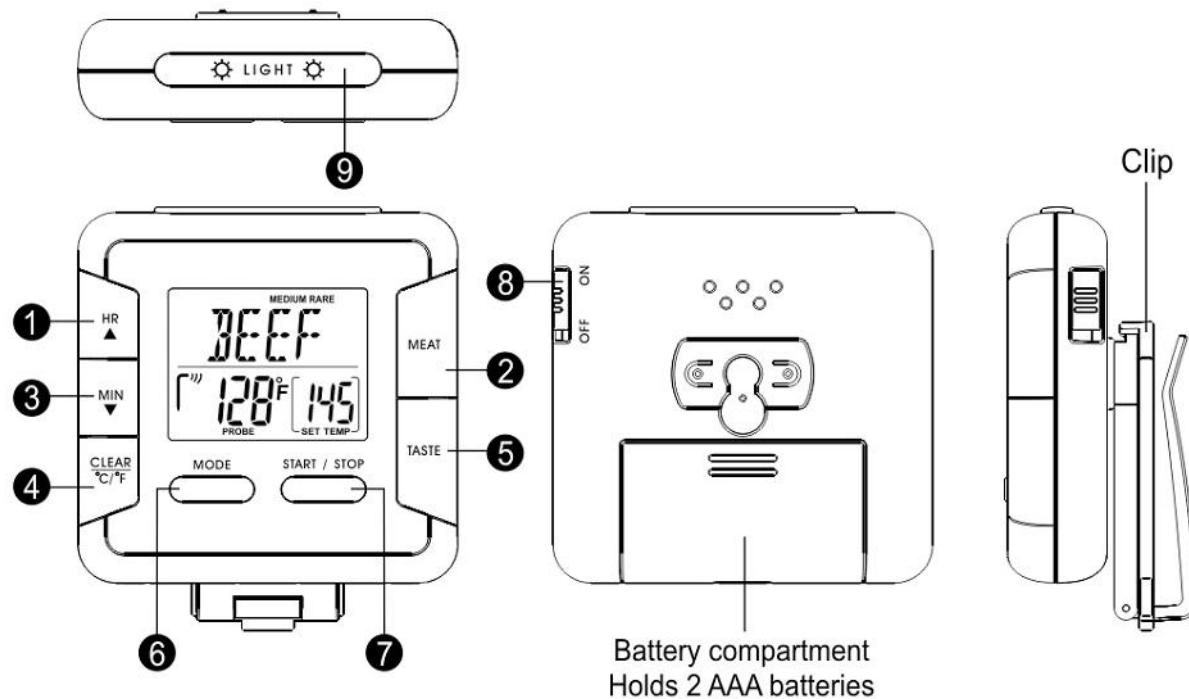
Congratulations on your purchase of the Remote Roasting Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the time and temperature of food cooking in the oven or outdoors from anywhere in your home.

Components

- 1 - receiver unit
- 2 - transmitter/base unit
- 3 - detachable stainless steel probe sensor

Receiver Features

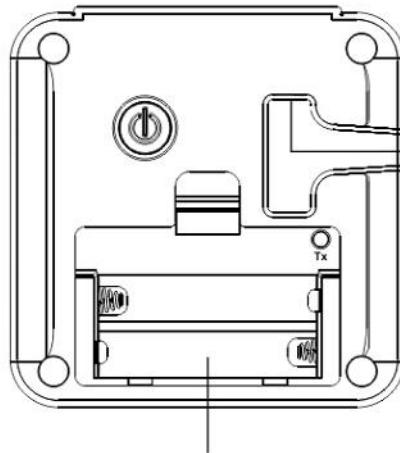
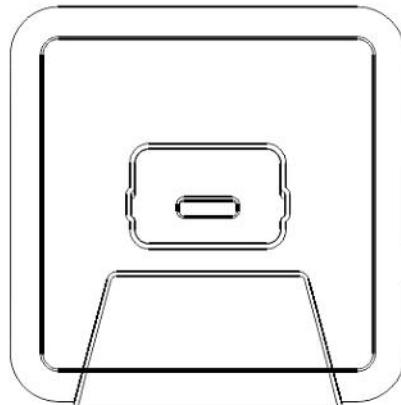
1. LCD (Liquid crystal display): Displays icons, Food-Taste, Timer, Received & Set temperatures. See LCD diagram for detailed information.
2. CLIP: Detachable clip for attaching the receiver unit to a belt or for standing on the transmitter/base.
3. BATTERY COMPARTMENT: Holds two (2) "AAA" 1.5V batteries.



Description of buttons

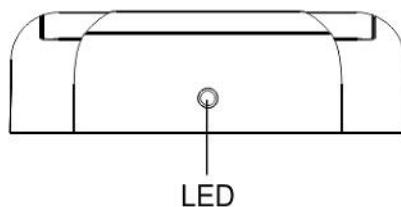
1. [HR/?] - In Timer mode, press to set hour from 0hr to 23hr. Press and hold for 2 seconds; the hour setting will increase at a faster rate. In Thermometer mode, press to increase the manual temperature from 14°F to 482°F. Press and hold for 2 seconds, the temperature setting will increase at a faster rate.
2. [MIN/?] - In Timer mode, press to set minutes from 0 min to 59 min. Press and hold for 2 seconds; the minute setting will increase at a faster rate. In Thermometer mode, press to decrease the manual temperature from 14°F to 482°F. Press and hold for 2 seconds; the temperature setting will decrease at a faster rate.
3. [CLEAR] - While the timer countdown or count-up process is stopped, press once to clear the timer reading to zero. In thermometer mode, press to select temperature unit in Celsius or Fahrenheit.
4. [MODE] - Press to select Thermometer or Timer mode. Press and hold for 2 seconds to enter RF registration mode. The '---' icon will appear in the place of the probe temperature and flash in 1Hz; press [Mode] button again to stop the RF registration.
5. [START/STOP] - Press to start or stop the timer countdown or count-up. Press to stop the temperature/timer alert sound.
6. [MEAT] - In Thermometer mode, press [MEAT] button to select meat type: BEEF à VEAL à LAMB à PORK à CHICK (chicken) à TURKEY (turkey) à return.
7. [TASTE] - In Thermometer mode, press [TASTE] button to select the taste level: WELL DONE, MEDIUM, and MEDIUM RARE or RARE.
8. [ON/OFF] - Power switch for the receiver unit
9. [LIGHT] - Press once to turn on backlight for 10 seconds. While the backlight is on, press any key will extend the backlight illumination for another 10 seconds.

Transmitter/Base Features



Plug in for stainless steel probe sensor

Battery compartment
Holds 2 AAA batteries



LED

Description of buttons

1. [TX] – transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver.
2. [On/Off] button – **ON** - normal operation with full function. **OFF** - turns remote roasting thermometer off while not in use.

Radio Frequency (RF) Registration Procedures

Open the battery compartment of receiver and insert the two “AAA” batteries. Open the battery compartment of transmitter and insert the two “AAA” batteries. The Remote Roasting Thermometer needs the receiver to register the radio frequency signal from the transmitter.

Transmitter & Receiver are off.

1. Plug the stainless steel probe sensor into the plug in the bottom of the transmitter.
2. Turn the receiver on by sliding switch on the side of the receiver from OFF to ON. The unit will beep and “---” will flash.
3. Turn the transmitter on by pressing the (ON/OFF) button on the bottom of the transmitter once. This needs to be done within 120 seconds of turning on the receiver in order for the receiver to register the signal from the transmitter. If it doesn’t beep within 5-10 seconds press the (ON/OFF) button again so it is OFF wait a few seconds and then press the button back ON.
4. Registration is complete when the unit beeps and the probe temperature appears where the “---” was flashing.

Transmitter is already on.

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Turn the receiver on by sliding switch on the side of the receiver from OFF to ON. The unit will beep and “---” will flash.
3. Press and hold (TX) for 2 seconds on the bottom of the transmitter inside the battery compartment. This needs to be done **within 120 seconds** of turning on the receiver in order for the receiver to register the signal from the transmitter. Once (TX) is released it will take several seconds for the receiver to register. If it doesn’t beep within 5-10 seconds press and hold (TX) again.
4. Registration is complete when the unit beeps and the probe temperature appears where the “---” was flashing.

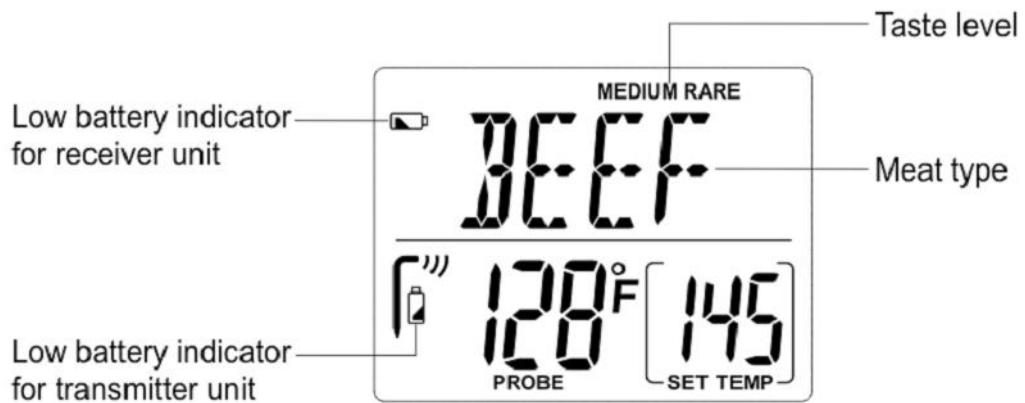
Receiver and Transmitter are already on.

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Press (MODE) button on the receiver for 2 seconds. “---” will blink.
3. Press and hold (TX) for 2 seconds on the bottom of the transmitter inside the battery compartment. on the bottom of the transmitter inside the battery compartment. This needs to be done within 60 seconds of pressing (MODE) on the receiver in order for the receiver to register the signal from the transmitter. Once (TX) is released it will take several seconds for the receiver to register. If it doesn't beep within 5-10 seconds press and hold (TX) again.
4. Registration is complete when the unit beeps and the probe temperature appears where the “---” was flashing.

RF Loss Warning

The receiver unit normally works well up to 100 ft from the transmitter/base. However, if the receiver unit is taken outside the wireless reception range or there is severe external radio interference, the receiver may not be able to receive the radio frequency signal from the transmitter/base. If this loss of signal condition persists for more than 1 minute, the device will start to alert you by beeping once for every 3 seconds, prompting you to correct the loss of signal. To re-sync, you need to bring the receiver and transmitter/base close together and go through the registration process again.

Thermometer mode

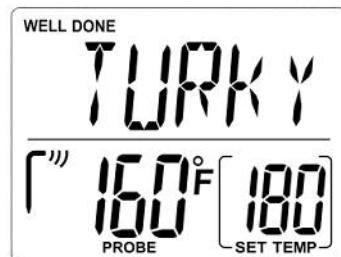
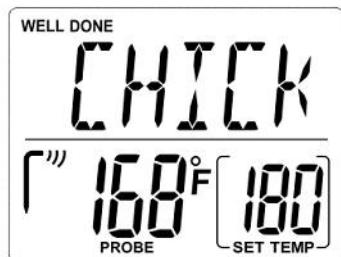
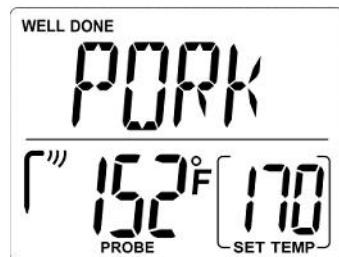
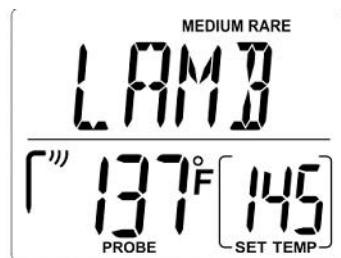
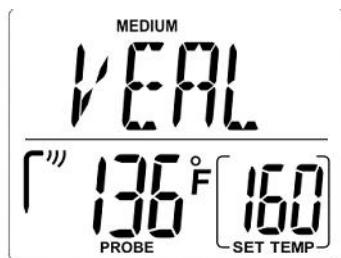
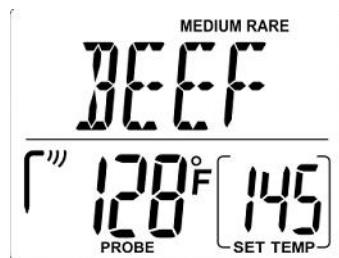


Set Temperature Alert

In Thermometer mode, this device will alert you when the probe temperature reaches the set temperature. You can select a meat type (Beef) by pressing the (MEAT) button and a taste level (WELL DONE) by pressing the (TASTE) button. The set temperature of 170°F display automatically. See chart below for set temperatures:

MEAT	TASTE				
	Type	WELL DONE	MEDIUM	MEDIUM RARE	RARE
Beef	BEEF	170°F	160°F	145°F	140°F
Veal	VEAL	170°F	160°F	145°F	N/A
Lamb	LAMB	170°F	160°F	145°F	N/A
Pork	PORK	170°F	160°F	N/A	N/A
Chicken, whole	CHICK	180°F	N/A	N/A	N/A
Turkey, whole	TURKY	180°F	N/A	N/A	N/A

See below examples of what the LCD will look like:



Pre-Alert

When the probe temperature is within 10°F (5°C) of your selected doneness/temperature, the unit will beep twice.

Alert

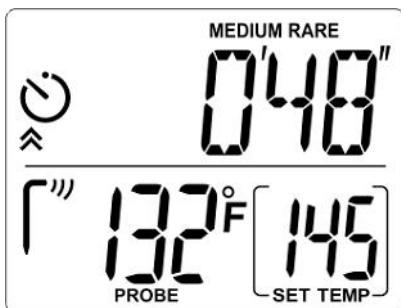
When the probe temperature reaches your selected doneness/temperature, the unit will beep 3 times per second for 5 seconds and then silent for 5 seconds. This beeping pattern will repeat and last for 10 minutes.

Note: To stop the alert beep, press the [START/STOP] button.

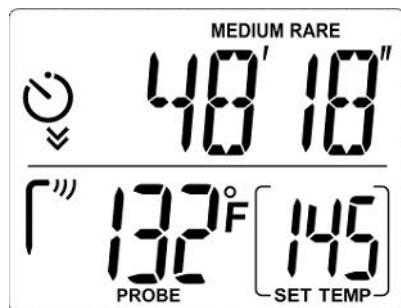
Manual temperature setting

You can use [HR/?] and [MIN/?] buttons to enter a manual temperature other than the above pre-programmed temperature.

Timer mode (Count up /Count down)



Count up



Count down

How to use the count up timer

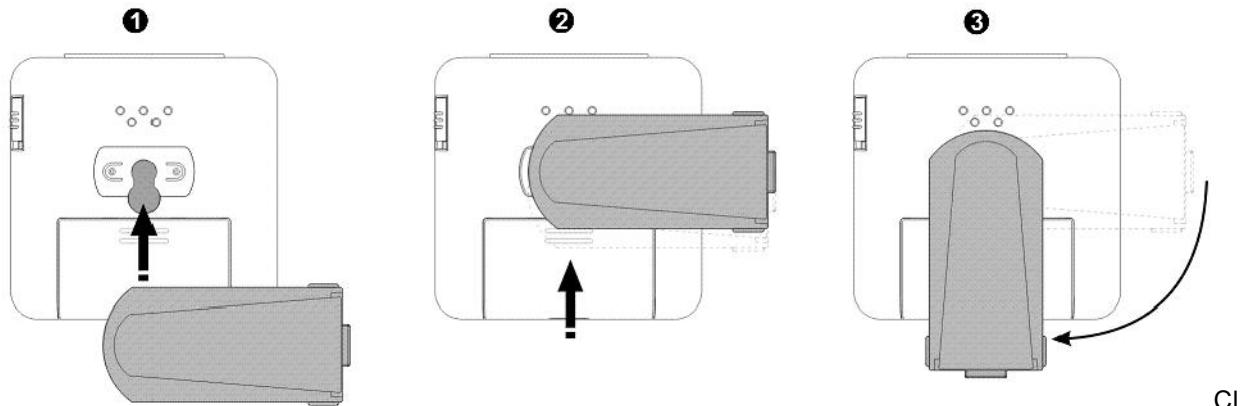
1. Press [MODE] button to select the Timer mode, the timer icon  will appear.
2. In Timer mode and while the timer is stop running, press [CLEAR] button to reset the timer to 0:00.
3. While the timer display is 0:00, press [START/STOP] button will trigger timer to count up, the icon  will flash. Press [START/STOP] button again to temporarily stop the counting.
4. When the timer reaches the maximum count up time to 23:59:59, it will stop counting at 0:00 and beep for 20 seconds to alert the user. To stop the alert sound, press the [START/STOP] button.

How to use the count down timer

1. With the unit in Timer mode and the timer is stop running, press [CLEAR] button to reset the timer to 0:00.
2. Press [HR/?] and [MIN/?] button to enter desired count down time.
3. Press [START/STOP] button to start counting down, the icon  will flash. Press [START/STOP] button again to temporarily stop the counting.
4. When the count down time reaches 0:00, the unit will beep for 20 seconds. Meanwhile, the timer will automatically switch to count up timer. The icon  and  will blink together to display that the count down timer time is up and start counting the elapsed time.

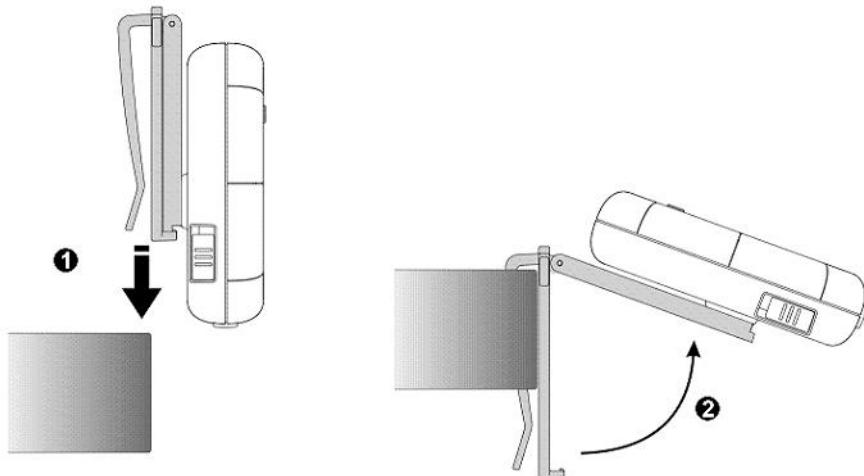
Belt clip installation

Put the belt clip in the lower hole in the back of receiver according to step 1 in below picture, keep the belt clip in horizontal position and push it upward to slide into the upper hole as shown in step 2. Turn the belt clip 90 degree clockwise to lock it in the vertical position as step 3.



CI

ip the belt clip to the belt in below picture. Use finger to pull out the receiver and raise to horizontal position to easy the user view from top.



Receiver Specifications

Temperature measuring range: 14°F to 482°F (-10°C to 250°C)

Displayed probe temperature range: 14°F to 482°F (-10°C to 250°C)

Batteries: 2 "AAA" (1.5V) alkaline batteries

Transmitter/Base Specifications

Temperature measurement range (probe): 14°F to 482°F (-10°C to 250°C)

Batteries: two (2) "AAA" 1.5V alkaline batteries

HELPFUL HINTS

1. The display temperature range is 14°F to 482°F (-10° to 250°C).
2. "LLL" will be displayed on the screen when the internal temperature of the meat is lower than 14°F (-10°C) and "HHH" will flash when the temperature is above 482°F (250°C).
3. "LLL" will also appear when the stainless steel probe is disconnected or malfunctions.
4. If the receiver and/or the remote roasting thermometer display "LLL" or "HHH" instead of the probe temperature, wait for probe to reach room temperature. If "LLL" or "HHH" is still displayed, it is likely the internal probe wire has shorted out either through moisture or heat damage.
5. **Do not immerse the probe in water while cleaning.**
6. **Do not allow the probe or probe wire to come into contact with heat source. If cooking with grill and cover is closed, use only medium or low heat.**
7. Make sure the probe tip is inserted into the meat at least 2.5 cm / 1 inch.
8. If the temperature displayed seems to read too high or the temperature seems to be increasing too quickly, check to make sure that the probe tip is not poking through the food to the outside. Reposition the probe tip in the center of the thickest part of the food. Avoid touching bone or heavy fat areas.

Cautions:

1. Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
2. Keep the stainless steel probe sensor and wire away from children.
3. Clean the stainless steel probe and dry thoroughly after each and every use.
4. Do not use the receiver in the rain. It is not waterproof.
5. Do not expose the plug of the stainless steel probe or the plug-in hole of the remote roasting thermometer to water or any liquid. This will result in a bad connection and faulty readings.
6. Do not expose the receiver or remote roasting thermometer to direct heat or surface.
7. Do not use stainless steel probe in a microwave oven.
8. The Remote roasting thermometer registers temperatures as low as 14°F (-10°C) and as high 482°F (250°C). “LLL” will be displayed below 14°F (-10°C) and “HHH” will be displayed above 482°F (250°C).
9. Do not use the stainless steel probe sensor above 482°F (250°C). Doing so will deteriorate the wire.

Cleaning

1. Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
2. Keep the stainless steel probe sensor and wire away from children.
3. Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
4. Wipe the transmitter/base and receiver with damp cloth. Do not immerse either in water.

Modifications not authorized by the manufacturer may void user's authority to operate this device.

Note

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

MAVERICK LIMITED 1 YEAR WARRANTY

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of 1 year, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the product to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837
Telephone: (732) 417-9666
Hours: Weekdays 8:30 AM- 4:30 PM
www.maverickhousewares.com

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions. This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the scale has been tampered with. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.